Frozen Dessert Recipes

Some of the recipes use these recipes:

Simple Syrup:
4 cups sugar
4 cups water
Place the water and sugar in a saucepan and simmer until the sugar is dissolved. Cool to room temperature, then
refrigerate in a covered jar.
Makes about 1 quart

Custard Ice Cream Base:
This base will keep for 3 to 4 days in the refrigerator in a tightly-covered jar.
It is important that the jar be well sealed or the base will pick up flavors from other foods. If you prefer to use turbinado sugar, substitute it for the granulated in the recipe.
1 cup whole milk
3/4 cup sugar
4 egg yolks
3 cups heavy cream
Heat the cream, milk and sugar in a heavy-bottomed saucepan, stirring occasionally until the sugar is dissolved and the mixture is hot. Place the egg yolks in a bowl and whisk briefly. Still whisking, slowly pour in about 1 cup of the hot liquid. When the mixture is smooth, slowly pour it into the liquid in the saucepan, whisking constantly. Cook over medium heat, stirring constantly, until the mixture thickens slightly and coats the back of a spoon, about 8 minutes. Be sure not let the mixture boil at any time or will curdle. Strain into a clean bowl and use as directed in the specific recipes. Stir in the nuts.
Makes 1 quart.

ALMOND
1/4 cup blanched almonds
2 cups milk
2/3 cup heavy cream
3 egg yolks
1/2 cup sugar

Reduce the almonds to a powder. Add the milk and heavy cream, mix thoroughly together. In a saucepan, heat the almond mixture and bring it to a boil. Remove from heat and reserve.
In a bowl, mix the egg yolks and sugar until light and fluffy. Add the almond mixture and mix well with wooden spoon. Return the mixture to the saucepan. Stir over medium-low heat until the custard thickens and coats the back of a spoon, do not boil.
Strain custard into a clean bowl and refrigerate until cold. Process custard in ice cream maker according to manufacturer's instruction. Transfer to covered container and freeze until firm.

APPLE WALNUT
2 apples, cored, peeled, chopped
2 cups whipping cream
1/2 teaspon cinnamon
1 cup milk
3 egg yolks
3/4 cup sugar
1/4 chopped walnuts

Steam apples until soft. Puree with 1/4 cup of sugar, 1 cup of cream and cinnamon Beat egg yolks. Beat 1/2 cup of sugar. Heat milk and 1 cup of cream just short of boiling. Stir into egg yolks. Mix milk/egg and apple mixtures. Cool. Mix in machine. Add walnuts when ice cream nearly ready.

APRICOT
Two 16-oz. cans apricots packed in heavy syrup, drained, liquid discarded
3/4 cup simple syrup
2 tablespoons fresh lemon juice
1 cup heavy cream

Purée the apricots in a food processor. Add the syrup. lemon juice and cream.
Pour the mixture into the bowl of the machine and freeze.
Makes about 1 quart.

AVOCADO
(Yield: a bit more than 1 pt)
1 pt. half and half (1 cup milk + 1 cup cream)
1/2 cup sugar
3 yolks
1/4 cup dark rum
2 ripe Haas avocadoes, pureed
juice and zest of one lime

First make 1 pint creme anglaise: Heat to a simmer 1 pt. half and half and 1/2 cup sugar. In a bowl, whisk 3 yolks.
Mix 1/3 of the hot liquid with the yolks, whisking. This warms the yolks. Now whisk the yolk mixture back into the hot liquid OFF THE FLAME. Let cool.
When cool, add flavoring: 1/4 cup dark rum 2 ripe Haas avocadoes, pureed juice and zest of one lime. Freeze in an ice cream freezer according to the manufacturer's instructions.

Notes: ------ As you can see, this recipe is constructed so that it is easy to add any flavoring to the basic custard.
Where it asks to add flavoring, try: Balsamic vinegar: Add 2 tablespoons balsamic vinegar. (nutty and vanilla like, but slightly tangier. No one will even guess)
Cognac: Add 1/3 cup cognac
Passionfruit: Add 1/4 cup passionfruit puree.

BANANA version 1
2 cups milk
2 cups heavy cream
2 eggs, beaten
1 1/4 cup sugar
1/4 teaspoon salt
1 cup purée bananas
1/2 teaspoon vanilla extract
1/8 teaspoon nutmeg

In a saucepan, combine the milk, cream, eggs, sugar and salt. Cook and stir over low heat until mixture thickens slightly and coats the back of a spoon. Refrigerate the mixture until cool. Combine the cooled custard with the bananas, vanilla and nutmeg. Pour into freezer container. Freeze according to manufacturer's instructions.

BANANA version 2
The riper the bananas, the more flavor.
4 ripe bananas
3/4 cup simple syrup
3 tablespoons fresh lemon juice
1 cup heavy cream

Working quickly to keep the bananas from darkening, peel and place them in a food processor with the lemon juice. purée until smooth. You should have about 2 cups of purée. Stir in the simple syrup, then the cream Pour the mixture into the bowl of the machine and freeze.
Makes about 1 quart.

BANANA PEANUT BUTTER ICE CREAM
3 cups milk
3 eggs
1 cup sugar
1 cup whipping cream
1/2 cup peanut butter
3 ripe bananas
1 lemon, juice

Beat eggs in a bowl. Beat in sugar. Heat milk to almost boiling. Stir into eggs. Add cream. Cool. Stir 1 cup of milk mixture into peanut butter to make peanut butter more liquid. Pour peanut butter mixture into milk mixture. Mix in machine. While mixing, mash bananas. Add juice of lemon to bananas. When ice cream almost solid, add
bananas and freeze until done.

BANANA WALNUT
1 cup milk
2 eggs
1/3 cup sugar
2 bananas, mashed
1 cup cream
1/2 cup walnut pieces

Beat eggs in a bowl. Beat in sugar. Heat milk to almost boiling. Stir into eggs. Stir milk/egg mixture into bananas. Cool. Add cream. Mix in machine. Add walnuts shortly before done.

BERRY, BERRY STRAWBERRY

This is best made with fresh strawberries in season. Of course, that means you can only enjoy for a few weeks in the late spring, then you have to wait a whole year. It's worth the wait.
Take two pints of fresh, ripe strawberries, and prepare them by cleaning and topping them and cutting them into medium sized pieces. Then add in 1/2 cup of sugar and the juice of 1/2 lemon. Let them sit in the refrigerator overnight and then when the ice cream mix (see Old Time Vanilla recipe) has been prepared and aged (chilled in the refrigerator for four hours), add the juice from the strawberry preparation to the mix along with 10 drops of red food coloring and place the remaining strawberries in the freezer compartment of your refrigerator while you freeze the mix according to the manufacturer's directions. When the ice cream is almost frozen, add in the strawberries and finish freezing.

BLUEBERRY version 1
2 pints blueberries
1 1/2 cups sugar
3 tablespoons orange juice
4 cups light cream
1 teaspoon vanilla extract

In a 3-quart saucepan combines blueberries, sugar and orange juice. Mash berries slightly and cook over medium heat, stirring occasionally, until the mixture comes to a boil. Simmer 5 minutes. Remove from heat and puree in a food processor or blender. Push mixture through a strainer with the back of a wooden spoon. Cool the mixture. In the chilled canister of ice-cream maker combine blueberry mixture, cream and vanilla. Freeze according to manufacturer's directions.

BLUEBERRY version 2
3 cups blueberries
3 cups table cream
1 1/4 cups sugar

Blend in blender just before putting in machine.
Simple recipe, great ice cream. Nice texture, nice flavor (not too sweet).

BROWN SUGAR PECAN
1 cup milk
1 scant packed cup brown sugar
4 egg yolks
3 cups heavy cream
1 cup pecan pieces

Heat the cream. milk and sugar in a heavy-bottomed saucepan, stirring occasionally until the sugar is dissolved and the mixture is hot. place the egg yolks in a bowl and whisk briefly. Still whisking, slowly pour in about 1 cup of the hot liquid. When the mixture is blended, slowly pour it into the liquid in the saucepan, whisking constantly. Cook over heat, stirring constantly until the mixture thickens slightly and coats the back of a spoon, about 8 minutes. Be sure not let the mixture boil at any time or will curdle. strain into a clean bowl and cool thoroughly. Stir in the nuts. Pour the mixture into the bowl of the machine and freeze.
Makes 5 cups.

BURNT CARAMEL
(Yields: 1 Quart or 950 ml)
1 C (190 g) granulated sugar
1 C (240 ml) HOT water
4 eggs
1/2 C (40g) powdered sugar
2 C (450 ml) heavy cream
1 tsp vanilla extract

Heat granulated sugar and 1/4 C (60 ml) of the water in a large skillet on medium high heat until the sugar melts and boils, stirring occasionally. Boil until mixture is a dark brown; remove from heat. Gradually stir in remaining 3/4 C (180 ml) water. (I love this part, cause the syrup boils up when the hot water is added) Cool to room temperature and set aside. Beat eggs in a medium bowl until thick and lemon colored; gradually beat in powdered sugar. Stir in cream and vanilla; stir in the caramel mixture. Chill. Freeze in an ice cream machine according to manufacturer's directions.

BUTTER PECAN
2 cups light cream
1 cup brown sugar
2 tablespoons butter
2 cups heavy cream
1 teaspoon vanilla extract
1/2 cup toasted chopped pecans

Combine the light cream, sugar, and butter in a medium saucepan. Cook, stirring constantly over low heat until bubbles form around the edges of the pan. Let the mixture cool and put it in The ice cream machine. Stir in heavy cream and vanilla. Freeze as directed by your machine's manufacturer. Add pecan after ice cream begins to harden.

CARAMEL
5 large egg yolks
1/6 t. salt
8 t. water
2/3 cup + 4 t. sugar
1 1/2 cups milk
1 1/2 cups heavy whipping cream

Place the egg yolks in a large mixing bowl. Add the salt and whisk until smooth. Set aside. Combine the sugar and water in a heavy-bottomed saucepan large enough to eventually hold the milk and cream. Dissolve the sugar in the water over low heat. This may take a while. An alternative is to use the microwave, and then transfer the sugar solution to a saucepan. Increase to high heat and cook the syrup until it is golden amber colored. While the sugar is carmelizing, scald the milk and cream. As soon as the caramel is a golden-amber color, slowly add the milk and cream, 2 T. at a time. Be very careful, as the mixture will bubble up. Whisk the caramel cream into the eggs. Strain and refrigerate until cold. Freeze according to ice cream machine instructions.

CARAMEL ALMOND
1 cup sugar
1 cup boiling water
4 cups heavy cream
1/2 cup sugar
6 egg yolks, lightly beaten
pinch of salt
1 tsp. vanilla
toasted almonds

In heavy pan, heat 1 cup sugar until it melts and becomes golden in color. CAREFULLY add boiling water to syrup(partially cover pan while doing this so the caramel doesn't splash on you.) Stir until dissolved. Bring to boil and cook until thick(9-10 min.) Set aside. In another pan scald cream. Add sugar and mix well. Pour cream slowly over egg yolks, stirring constantly. Return to saucepan and cook over medium heat, stirring constantly, until thickened. Add salt, vanilla, and 3/4 cups of the caramel syrup(saving the rest.) Mix well. Freeze in ice cream maker according to instructions. Serve topped with remaining caramel syrup and toasted almonds.

CHERRY
3/4 cup dried cherries
1/2 cup rum
2 1/2 cups light cream
1/2 cup sugar
4 egg yolks
1/4 teaspoon vanilla

Place the cherries in a bowl and cover with rum. Allow to soak for several hours or overnight. Heat the light cream and sugar together until the sugar is dissolved and bubbles begin to form around edge of the pot. Whisk yolks until creamy. Add 1/2 cup of the warm cream to the egg yolks. Pour the warmed yolks back into the half-and-half and continue to cook, stirring, until the custard mixture coats the back of a spoon. Do not boil the mixture or it will curdle. Stir in the vanilla, allow to cool completely, then chill. Pour into the ice-cream maker and freeze according to manufacturer's directions. Drain the cherries. When the mixture begins to thicken as it freezes, add the cherries and freeze until ice cream is the proper consistency.

CHERRY BERRY
2 Env unflavored gelatin
1 1/2 c Sugar
1/2 c Water
10 oz Frozen sliced strawberries
2 c Dark sweet cherries
4 c Light cream or half & half
2 c Whipping cream
2 ts Vanilla

In a small saucepan combine unflavored gelatin and sugar. Add water and strawberries. Cook over medium heat, stirring constantly, until mixture just comes to a boil. Remove from heat and cool to room temperature. Meanwhile, chop cherries. In a 3 quart or larger ice cream freezer combine half and half, whipping cream, vanilla, strawberry mixture and cherries. Freeze according to manufacturer's direction or place in freezer containers and freeze at least 4 hours. Makes about 3 quarts.

CHOCOLATE version 1
4 egg yolks, lightly beaten
1 cup sugar
2 cups table cream (18% milk fat)
1 1/2 cups milk
1/2 cup cocoa powder (sifted)
2 tsp pure vanilla extract

Beat egg yolks lightly. Beat in sugar. Heat the cream/milk on the stove. As it's heating, beat in cocoa powder. Heat cream/milk/cocoa mix until steaming. Stir into egg/sugar mix. Add vanilla extract. Cool. Freeze in ice cream maker.
Notes:
I use Dutch processed cocoa (instead of American processed), but I'm not sure how much difference it makes. I've tried using a higher milk fat content, but then the mix takes on the consistency of pudding when cooled, and doesn't freeze hard enough in ice cream maker.

CHOCOLATE version 2
4 oz unsweetened chocolate (I used Ghirardelli)
1 1/4 cup milk
2 eggs, lightly beaten
1 cup sugar
1 cup cream
1 pinch salt
1 tsp pure vanilla extract
1/2 cup milk

Melt chocolate over low heat while heating milk over low heat. Gradually stir milk into melted chocolate. If you don't stir milk in gradually, chocolate will clump and you will have difficulty breaking it down. If you stir milk in gradually, chocolate will clump, but you'll be able to break it down when you add a little more milk. Heat while stirring until smooth. Mixture will become thick. Beat sugar into eggs. Stir in hot chocolate/milk mixture into eggs. Add cream, salt, vanilla, and extra 1/2 cup milk. Cool. Freeze in ice cream maker.

CHOCOLATE version 3
3 eggs
1/2 cup sugar
8 oz bittersweet chocolate
1 cup milk
2 cups table cream (18% milk fat)
1 tablespoon cocoa powder
1 tablespoon vanilla extract
Beat eggs lightly. Beat sugar into eggs. Heat chocolate, milk, and 1 cup of cream together in a sauce pan. Stir occasionally until chocolate starts to melt. When chocolate partially melted, stir in cocoa powder. When hot (and chocolate fully melted and cocoa dissolved) but not boiling, remove from stove and stir in to eggs. Add second cup of cream and vanilla. Cool. and make in ice cream maker.

CHOCOLATE ALMOND
Chocolate Ice Cream mix (see recipe)
3/4 cup toasted almonds
Make a batch of chocolate ice cream (see recipe). When nearly frozen, add the toasted almonds.
Note: You will obtain better results if you toast your own almonds. Buy blanched almonds, toast in the oven at 250 for 2-4 minutes (watch them carefully so they don't burn). You may want to chop the almonds before toasting if you prefer smaller pieces.

CHOCOLATE ALMOND BUTTER
2 oz bittersweet chocolate
5 Tbl cocoa powder
2 cup milk
3 eggs, lightly beaten
1 cup sugar
1 cup cream
1.5 tsp pure vanilla extract
3/4 cup almond butter

Melt chocolate over low heat.
Gradually stir in cocoa powder and milk while continuing to heat. You want the consistency to be thick but not solid as you add the milk and cocoa powder. Beat sugar into eggs. Stir hot chocolate/milk mixture into eggs. Add cream and vanilla extract. Cool. Just before adding to ice cream maker, stir a cup of ice cream mixture into almond butter. Once mixed, stir into rest of ice cream mixture. Freeze in ice cream maker according to manufacturer's instructions.
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CHOCOLATE BANANA
3 eggs
1 cup sugar
2 oz bittersweet chocolate
2 cups table cream (18% milkfat)
1 1/2 cups milk
6 tablespoons cocoa powder
1 tablespoon vanilla extract
3 over-ripe bananas
Juice of 1 lemon
Beat eggs lightly
Beat sugar in to eggs
Melt chocolate in milk and cream
When chocolate partially melted, stir in cocoa powder.
Continue stirring chocolate/cream mixture until hot but not quite boiling
Stir hot chocolate/cream mixture in to eggs.
Stir in vanilla extract.
Cool.
When ready to make, mash bananas and lemon juice together
Make chocolate mixture in ice cream maker.
Just before ready, add banana mixture.
Note: Use good quality, *very* ripe bananas. Otherwise your ice cream will have a strange flavor.

CHOCOLATE CHIP COOKIE DOUGH

2 c Milk
1 3/4 c Sugar
1/2 ts Salt
2 c Half & Half
1 tb Vanilla Extract
4 c Whipping Cream
Pillsbury Chocolate Chip - Cookie Dough (large size) - OR homemade cookie dough

Take the chocolate cookie dough out of fridge and leave out till needed. Scald milk until bubbles form around edge. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half and half, vanilla, and whipping cream. Cover and refrigerate 30 minutes. Freeze as directed by your ice cream machine's instructions. Once ice cream has been through the entire ice cream machine process and is now a chilled soft ice cream, add the chocolate chip cookie dough. Just break up the dough as best you can with your hands and drop it in small clusters into the soft ice cream. Try to mix it around to ensure that the cookie dough is evenly distributed throughout the ice cream. Put the ice cream in the freezer for several hours until hardened.

CHOCOLATE EXPRESSO
2 C heavy cream, whipped stiff
1/4 tsp salt
3/4 C chocolate syrup (ie Nestles)
1 whole fresh egg, slightly beaten
1 serving of instant coffee powder, your choice of international flavor (mocha, vienna, etc)

Add the salt and egg to the whipped cream. Beat until well blended. Add, folding gently, but thoroughly, the chocolate syrup and instant coffee. Freeze as is for 3 hours.

CHOCOLATE FLAKE

If you like little chewy bits of dark chocolate in your ice cream then this chocolate chip is just the thing for you. This is prepared just like the Double Chocolate (see recipe), except when the chocolate is dissolved in the double boiler, pour the thick chocolate sauce directly into the prepared ice cream mix. The chocolate will "shatter" into thousands of chocolate bits and a few large clumps. Immediately beat on low speed mixer until all the large clumps are broken up into tiny chocolate flakes. Allow to cool completely, chilling in the refrigerator for about four hours (this "ages" the mix), and freeze in your ice cream freezer.

CHOCOLATE FROZEN YOGURT
3/4 cup sugar
2 teaspoons cornstarch
12 ounces evaporated lowfat milk
1 teaspoon vanilla
1 cup plain yogurt
2 ounces semisweet chocolate chips

In medium saucepan, combine the sugar and cornstarch. Stir in milk. Cook and stir over moderate heat until thickened and bubbly. Remove from heat; let the mixture in the refrigerator. Add the vanilla and yogurt. Refrigerate until the mixture is cold. Melt the chocolate. While the chocolate is hot, pour it very slowly into the chilled yogurt mixture while stirring gently. Freeze in a ice-cream maker according to manufacturer's directions.

CHOCOLATE MACADAMIA NUT ICE CREAM
6 egg yolks
1/2 cup of sugar
1 cup table cream
1 cup milk
4 oz semi-sweet chocolate
1 cup whipping cream
1 pinch of salt
1 tsp vanilla
1 5 oz can Macadamia nuts

Beat eggs yolks in bowl; beat in sugar. Heat table cream and milk in a pan over medium heat. Melt chocolate over low heat. When milk is hot, mix a small amount into chocolate and stir until blended. Repeat with small amounts of milk until all milk is added. Add hot milk/chocolate mix to eggs, stirring as you add. Cool, add whipping cream, vanilla and salt. Chop Macadamia nuts. Freeze in ice cream maker. When almost frozen, add nuts.

CHOCOLATE MARSHMALLOW
(Makes 1 Gallon)
1 c. sugar
6 eggs
1 Tbsp. flour
1 can Hershey's chocolate syrup
2 c. miniature marshmallows
1 large can evaporated milk
1 can Eagle Brand milk

Gradually add sugar to eggs, beating thoroughly. Add flour, evaporated milk, Eagle Brand milk, chocolate syrup and marshmallows. Whip thoroughly together. Put all this in double boiler and cook until it coats the spoon. Cool. Pour in freezer can and finish filling the freezer can with whole milk; freeze.

CHOCOLATE MINT
1 1/4 cup heavy cream
1 cup milk
1/3 cup sugar
1 cup mint chocolate chips
2 egg yolks
1/8 teaspoon salt

Combine 1 1/4 cups heavy cream, the milk, sugar and the mint chocolate chips in a saucepan. Cook over low heat, stirring with a wire whisk, until the chips are melted and mixture is smooth. Remove from heat. In a medium bowl, beat the egg yolks and the salt until thick. Gradually add the chocolate mixture. Beat until well blended and chill 30 minutes. Pour the chilled chocolate/egg mixture into an electric ice cream freezer; churn until thick. Cover and store in freeze until ready to serve.

CHOCOLATE PEANUT BUTTER ICE CREAM
3 oz bittersweet chocolate
6 Tbl cocoa powder
2 1/2 cup milk
3 eggs, lightly beaten
1 cup sugar
1 whipping cup cream
1.5 tsp pure vanilla extract
3/4 cup peanut butter

Melt chocolate over low heat. Gradually stir in cocoa powder and milk while continuing to heat. You want the consistency to be thick but not solid as you add the milk and cocoa powder. Beat sugar into eggs. Stir hot chocolate/milk mixture into eggs. Add cream and vanilla extract. Cool. Just before adding to ice cream maker, stir a cup of ice cream mixture into peanut butter. Once mixed, stir into rest of ice cream mixture. Freeze in ice cream maker according to manufacturer's instructions. Use fresh ground peanut butter if possible (ie, it should be 100% peanuts).

CHOCOLATE PEANUT BUTTER CHIP

Nice bits of rich chocolate and creamy peanut butter are scattered through this rich flavored ice cream!

For this great recipe use Old Time Vanilla (see recipe) ice cream and when almost frozen stir in 1/4 cup Semi-Sweet Chocolate mini-chips and 1/4 cup peanut butter chips.

CHOCOLATE RASPBERRY
Chocolate Ice Cream mix (reduce to 1 tsp vanilla extract)
1 cup raspberries
Mash raspberries together with 1/4 cup sugar. Just before adding to ice cream maker, stir juice from berries into mix. Freeze in ice cream maker according to manufacturer's instructions. Just before frozen, add berries. Note: Fresh raspberries produce better ice cream, but frozen raspberries will still make an excellent treat (but don't use raspberries frozen in syrup).

CINNAMON version 1
3 cups heavy cream
1 1/2 cups whole milk
2 vanilla beans, split lengthwise
1 cup plus 2 tablespoons sugar
6 egg yolks
2 1/2 teaspoon cinnamon

Combine cream and milk in a large sauce pan. Scrape in seeds from vanilla beans; add beans. Bring just to simmer. Whisk sugar and yolks in large bowl to blend. Gradually whisk in hot cream mixture. Return mixture to same saucepan. Stir over medium-low heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 6 min. (do not boil). Strain into large bowl. Whisk in ground cinnamon. Chill until cold, about 3 hours. Transfer custard to ice cream maker and process according to manufacturer's instructions. Transfer ice cream to a covered container and freeze until firm. (Can be made 3 days ahead. Keep frozen).

CINNAMON version 2
1/4 cup non-instant skim milk powder
2/3 cup sugar
2 cups table cream
1 cup milk
2 egg yolks
1 tablespoon cinnamon

Mix skim milk powder and 1/3 cup of sugar in a large bowl. Slowly beat in cream; you want to dissolve the solids in the cream, but just barely. Avoid clumping. Beat until smooth, and then beat in milk. Lightly beat eggs yolks; beat in remaining sugar. Heat cream/milk/sugar mixture to almost boiling. Pour hot cream/etc mix onto egg yolks while constantly stirring. Cool, and put in ice cream machine. Shortly before ice cream is ready (it should have thickened), add cinnamon.

CINNAMON version 3
Try this with hot apple pie
1 recipe Custard Ice Cream Base
1/2 teaspoons ground cinnamon or 2 cinnamon sticks

Put about 2 cups of the Custard Ice Cream Base with the cinnamon in a saucepan. Cook over low heat, stirring constantly, 5 to 10 min, or until the mixture is warm and suffused with cinnamon flavor. Cool thoroughly. Remove cinnamon sticks, if used. Pour the mixture into the bowl of the machine and freeze. Makes about 1 quart.

CINNAMON NUT CRUNCH

This is a favorite for the fall and winter holidays. Cinnamons and pecans in a rich vanilla. Prepare a batch of Ultimate Butter Pecan (see recipe) Ice Cream, but use an additional 1/4 cup of brown sugar, and add 2 tablespoons of ground cinnamon to the base mix.

COCONUT
3 1/2 dl milk (may be lowfat)
2 1/2 dl cream
2 1/2 dl sweetened coconut syrup
1 tbsp fresh or dried grated coconut (optional) Stir everything together and pour in the ice cream maker. Freeze in the machine until stiff. The quantities are right for the popular Italian Caddy ice cream maker which makes about 1 pint.

COFFEE version 1
1 can sweetened condensed milk
1 C very strong coffee liquid
1/8 tsp salt
1 tsp vanilla
1 C heavy cream, whipped stiff
1 egg white, stiffly beaten

Mix the ingredients together in the order listed above and stir well. Freeze in a refrigerator tray until mushy or about 1 short hour. Scrape bottom and sides, and beat mixture until smooth. Return to refrigerator and freeze until firm, about 3 hours.
Comments: --------- I have mixed the ingredients together and just left it in a wide tupperware dish in the freezer until frozen, without the extra beating and it was just fine. This ice cream is one of my favorites. It has a smooth texture and you can vary the intensity of the flavor by how strong you make the coffee. Personally, I like it strong and will make the coffee by mixing 1 cup of a good quality, freshly ground coffee with 1 cup of hot water and letting it steep for a few minutes. Then I strain out the coffee grounds with cheese cloth or a coffee filter.

COFFEE version 2
1 cup milk
1/4 cup ground coffee
1 cup sugar
3 large eggs, beaten
1/8 tsp. salt
1 Tbs. vanilla extract
3 cups half and half

Heat milk in a heavy saucepan over medium high heat. When bubbles form around the edges of pan, remove from heat. Stir in coffee and half the sugar. In a slow and steady stream, whisk hot mixture into bowl with beaten eggs, whisking constantly. Return to saucepan. Add remaining sugar and salt. Stir constantly over medium high heat 3-4 minutes until mixture is thickened. Stir in vanilla and 1 cup half and half and chill in refrigerator. Strain through a very fine sieve or cheesecloth. Add remaining half and half and freeze in an ice cream maker 20-30 minutes until frozen.

COFFEE version 3

1 recipe Custard Ice Cream Base

1/4 cup instant coffee granules, preferable espresso

Mix about 1 cup of the Custard Ice Cream Base together with the coffee. Stir over low heat until the coffee is dissolved. Mix with the remaining base. Cool thoroughly. Pour the mixture into the bowl of the machine and freeze. Makes about 1 quart.

COOKIE DOUGH
2 cups milk
1 3/4 cup sugar
1/2 teaspoon salt
1 tablespoon vanilla
4 cups heavy cream
1 cup chocolate chip cookie dough
2 cups light cream

Scald milk until bubbles form around edge. Remove from heat. Add the sugar and salt. Stir until dissolved. Stir in light cream, vanilla, and the heavy cream. Cover and refrigerate for at least 30 minutes. Freeze as directed by your ice cream machine's instructions. Once ice cream has been through the entire ice cream machine process and is now a chilled soft ice cream, add the chocolate chip cookie dough. Just break up the dough as best you can with your hands and drop it in small clusters into the soft ice cream. Try to mix it around to ensure that the cookie dough is evenly distributed throughout the ice cream. Put the ice cream in the freezer for several hours until hardened.

CRYING CAYENNE ICE CREAM
It comes on kind of slow, like any good cry.
First slice open 1 to 3 ripe cayenne peppers (depending on how close the fire department is) and remove the placenta and seeds, then chop fine. Then add them to a batch of the Old Time Vanilla Ice Cream mix. Be sure to let this mix age in the refrigerator for at least four hours before freezing.

DARK CHOCOLATE

4 ounces unsweetened chocolate
1 cup milk
2 eggs
1 cup sugar
1 cup heavy cream
1 teaspoon vanilla extract
1 pinch salt

Melt chocolate in double boiler over hot (not boiling) water. Gradually whisk in milk, stir until smooth. Remove from heat and let it cool. Whisk eggs in a mixing bowl until light and fluffy. Gradually whisk in sugar, then continue whisking 1 minute, until completely blended. Add the cream, vanilla, and salt; whisk. Add the chocolate mixture; blend well. Cover, chill, and freeze according to ice cream maker's directions.

DARK FUDGE

6 oz Unsweetened chocolate
2 tb Butter
2 c Sugar
1/3 c Light corn syrup
2 c Half and half
4 Eggs
2 ts Vanilla extract
2 c Whipping cream

In a large, heavy saucepan, melt chocolate and butter over low heat, stirring often. Stir in sugar, corn syrup and 2/3 cup of the half and half. Stir over medium-low heat until mixture comes to a boil. Simmer 4 minutes without stirring; set aside. In a small bowl, beat eggs until blended. Stir in 1/2 cup of hot chocolate mixture. Stir egg mixture into remaining chocolate mixture. Cook and stir over medium heat until slightly thickened, about 1 minute. Cool to lukewarm. Stir in vanilla, whipping cream and the rest of the half and half. Freeze in ice-cream maker according to manufacturer's directions. Yield: 1 1/2 quarts.

DIABETIC ICE CREAM

8 oz Pet Lite Milk
4 pk Sugar Substitute
1 ts Vanilla
ADD ONE OF THE FOLLOWING
2 ea Peach, peeled and diced
1 ea Banana, mashed
4 sl Pineapple with juice
8 oz Orange Juice
2 c Strawberries, crushed

Directions: Mix all together and put in freezer of refrigerator until hardened. Remove - break up - put in blender and whip until creamy. Serve. Can also be made in one of the small electric machines, or one of those that goes in freezer. Calories: 75 cal. Exchanges: 1/2 Milk and 1/2 Fruit

DILL PICKLE

This was designed for our expectant mothers. Sort of combines the whole shootin' match in one dish. People always want to know, is it dill or sweet? Well, it's both, and it's much better than you'd think. For this unusual but very tasty ice cream, use the ice cream base for the Old Time Vanilla Ice Cream. Then add 2 teaspoons of dill weed and freeze according to the manufacturer's directions. When the ice cream is nearly frozen, add in 3/4 cup of chopped sweet pickles.

DOUBLE CHOCOLATE

This is a double chocolate ice cream guaranteed to get your endorphins flowing. It's made from both Dutch process cocoa and Baker's chocolate liqueur. Prepare the mix as for the Old Time Vanilla (see recipe) ice cream, but instead of the brown sugar, use ½ cup of white granulated sugar. Set the mix nearby after it is prepared. Then in a double boiler with the water hot but not boiling, melt 2 ounces of good quality baker's unsweetened chocolate. When completely melted, add 1 tablespoon of Dutch chocolate cocoa powder. This chocolate sauce will thicken immediately, so quickly add some of the base mix, 1/4 cup at a time stirring constantly. The chocolate sauce will now thicken into a massive thick ball of chocolate. Keep adding base mix up to a cup and keep stirring until you have a smooth thick chocolate sauce. When it has cooled slightly, add to the base mix and stir vigorously. Not all the chocolate will dissolve; you'll still have thousands of very tiny chocolate bits in the mix, which is as it should be, but you'll prbably need to strain out a number of the larger chunks, perhaps several tablespoonfuls, but that's ok, that's how you know you have a supersaturated suspension of chocolate! Let the mix chill in the refrigerator for four hours (allowing it to age) and then freeze according to the directions with your ice cream freezer.

EASY VANILLA

5 Eggs
Pinch of Salt
2 c Sugar
2 pk Instant vanilla pudding mix
1 cn Evaporated milk
2 Qt. Milk

Beat eggs well. add salt. blend in sugar and pudding mix. add milks. stir well. Pour in container, (plastic works best), store in freezer at least over night.

EGG NOG ICE CREAM

6 eggs, separated
10 tablespoons sugar
pinch of salt
1/4 cup brandy
1/4 cup rum
2 tablespoons dry sherry
1 cup milk
2 cup heavy cream
1/4 teaspoon nutmeg, freshly grated

Cook the egg yolks, sugar, salt, brandy, rum and sherry in a double boiler until very light and thickened. Remove from heat, add the milk and cream; cool. Beat the egg whites until stiff, fold them in the cream mixture. Pour into a ice cream machine and process according to manufacturer's directions. Sprinkle with nutmeg before serving.

FRENCH VANILLA BEAN

This is an extremely rich custard ice cream in the best French tradition and flavored with real vanilla beans. In a large mixing bowl, whisk three eggs, add 1 can Eagle Brand sweetened condensed milk, 1/4 cup brown sugar, 1 pint whipping cream, 1 pint Half and Half, and 1/8 tsp salt. Mix thoroughly and transfer to large saucepan. Take one long vanilla bean, split lengthwise and chop into 1/4" lengths, then add them to the saucepan. Heat the mix while stirring constantly to a low simmer and continue to simmer for about 15 minutes. Strain into a large bowl, straining out the larger pieces of vanilla bean. Allow to cool and age in the refrigerator for about four hours and then freeze in an ice cream freezer according to the manufacturer's directions.Ooh-la-la!

FRESH FRUIT

4 c. milk
4 eggs, beaten
2 c. sugar
1/2 t. salt
2 c. heavy cream
2 T. vanilla
Sliced Peaches or Strawberries

Prepare sliced peaches or strawberries and sprinkle with sugar and allow to set until the make juice. Use enough fruit to make about 1 qt. of fruit puree. Put fruit and juice into blender and coarsely puree. You should have about 1 blender full or about 1 qt. Add fruit puree to the custard mixture which has been cooled or chilled overnight in the refrigerator. (I always make the custard the day before and put in refrigerator. I prepare the fruit and let it sit overnight in the refrigerator as well.) This recipe assumes you have a 1 gallon freezer. The freezer can should never be filled more that 3/4 full because the ice cream expands as it freezes and it will overflow if the can is too full. You can also make raspberry ice cream but don't use as many raspberries (probably 2 cups of puree is enough) as they have a much more intense flavor. Actually you can add just about any fruit you would like to try but these are all the ones I have tried.

FRESH PEACH

2 c Ripe peaches; finely chopped
1 1/4 c Sugar
1/2 Juice of lemon
2 lg Eggs
2 c Heavy or whipping cream
1 c Milk

Note: Small peaches because have more flavor and less water than the larger ones. Combine the peaches, ½ cup of the sugar, and the lemon juice in a bowl. Cover and refrigerate for 2 hours, stirring the mixture every 30 minutes. Remove the peaches from the refrigerator and drain the juice into another bowl. Return the peaches to the refrigerator. Whisk the eggs in a mixing bowl until light and fluffy, 1-2 minutes. Whisk in the remaining 3/4 cup sugar, a little at a time, then continue whisking until completely blended, about 1 minute more. Pour in the cream and milk and whisk to blend. Add the peach juice and blend. Transfer the mixture to an ice cream maker and freeze following manufacturer's instructions. After the ice cream stiffens (about 2 minutes before if is done) add the peaches, then continue freezing until the ice cream is ready. Makes 1 generous quart.

FRUIT TOFU-BASED ICE CREAM

2 1/2 t Unflavored gelatin
1/8 t Salt
1/2 c Sugar
1 1/4 c Frozen fruit and/or berry -juice concentrate, thawed
10 ea (oz) soft tofu or silken -tofu, drained
1/4 c Safflower oil
3 T Fresh lemon juice
1/2 t Vanilla extract

Sprinkle gelatin over 3/4 cup water (in saucepan) and allow to sit 3 minutes. Cook over very low heat until gelatin is dissolved. Mix in salt and sugar and cook, stirring to dissolve sugar. Remove from heat. In blender, or processor, combine juice, tofu, oil, lemon juice, vanilla, 3/4 cup water and process until very smooth. Add gelatin mixture. Freeze in ice cream machine, according to manufacturers, instructions,
Makes 1 quart.

GINGER
1 1/4 cups milk
1 cup heavy cream
1/3 cup sugar
3 egg yolks
1 Tbsp. finely chopped crystallized ginger(I love this so I use more)
Syrup:
1/2 cup water
1/3 cup sugar
2 Tbsp. grated, peeled, fresh ginger root

To make Syrup:
In pan, simmer water, sugar, and fresh ginger 3-4 min., stirring occasionally. Set aside to cool 5 min.

To make Ice Cream:
In another pan, scald milk and cream (don't boil). Remove from heat and stir in remaining sugar and the syrup. Set aside 15 min. to let flavors blend. Then strain ginger solids from milk mixture. Whisk in the egg yolks and crystallized ginger. Return to heat(use either double boiler or heat diffuser.) Heat gently, stirring constantly, until it becomes a thin custard. Don't allow it to simmer or boil. Cool mixture and freeze according to instructions.

GRAPE SHERBET

Grape flavored sherbet. This one is the coldest, most refreshing treat I've ever found for a hot summer day.

Whisk 1 egg* in a bowl and add 1 can sweetened condensed milk. When thoroughly mixed, add 1/2 cup heavy whipping cream. Take a 2 litre bottle of grape soda and shake it carefully until all the "fizz" is gone and add it to the mix. Chill completely in the refrigerator before freezing, then freeze in your ice cream freezer. *If you are concerned about the possibility of Salmonella from uncooked eggs, substitute an equivalent amount of Egg Beaters.

GRAPEFRUIT ICE CREAM
1 Cup Grapefruit juice
1 Cup Sugar
1 Cup Whipping Cream
1/2 Cup Whole Milk

Mix ingredients just before putting in machine. Very nice texture. Strong grapefruit flavor. Surprisingly good. Even those who grimaced on being told the flavor of the day had seconds. Note: Fresh squeezed grapefruit juice is far better than bottled. Also, use pink or red grapefruit.

GREAT PUMPKIN

Start on Halloween and make it right through Thanksgiving. No one will eat pumpkin pie again after trying this holiday treat.

For this recipe, prepare a batch of the Ultimate Butter Pecan ice cream mix, but omit the pecans. Then take an additional 2 eggs* and lightly beat them in a separate bowl, and add an additional 1/2 cup sugar. Add one cup of the prepared Butter Pecan ice cream mix, and when blended thoroughly, add one 15 oz. can of pumpkin, and 2 tbsp cinnamon. Add this to the Butter Pecan mix and freeze in your ice cream freezer. *If you are concerned about the possibility of Salmonella from uncooked eggs, substitute an equivalent amount of Egg Beaters.

GREEN TEA ICE CREAM

1 quart milk
1/2 ounce powdered Japanese Green tea
15 egg yolks
1 pound sugar
1 cup heavy cream
1 cup half and half

Bring milk to a boil. Remove from heat and add green tea. Mix well. In a separate bowl, beat egg yolks and sugar together until they form a ribbon. Combine egg mixture and milk, then strain into a saucepan. Cook over mediumhigh heat until just before the mixture reaches a boil. Remove from heat and cool completely over ice water. Beat heavy cream and half and half over ice water until frothy. Pour into egg mixture and mix well. Process in ice cream maker according to manufacturer's instructions. Freeze 2-3 hours before serving.
Recommend serving with the following raspberry sauce:

Raspberry Sauce:
1 1/2 pints raspberries
1 cup sugar
1 cup water

Place all in a saucepan, boil for 15 minutes, stirring occasionally. Puree in a food processor, strain and cool in refrigerator before using.

GUINNESS STOUT

1 cup water
2 tablespoons cornstarch
1/2 cup sweetened condensed milk
1 1/2 cups evaporated milk
1/4 teaspoon salt
1/2 cup sugar
1/2 cup Guinness stout

In a heavy saucepan whisk together the water and the cornstarch and simmer the mixture over moderate heat, whisking, for 2 minutes. Add the milks, the salt, and the sugar, heat the mixture over moderately low heat, whisking, for 1 to 2 minutes, or until the sugar is dissolved, and remove the pan from the heat. Let the mixture cool completely, stir in the Guinness, and freeze the mixture in an ice-cream freezer according to the manufacturer's instructions.

HAZELNUT

1 cup hazelnuts
4 cups light cream
3/4 cup sugar
3 egg yolks
1 1/2 teaspoons vanilla extract

Preheat the oven to 350 F. Place the hazelnuts on a cookie sheet and bake for 15 minutes. Cover and let stand for 15 minutes. Wrap the hazelnuts in a kitchen towel and rub to loosen the skins. Cool completely. Finely grind the hazelnuts in a food processor and set aside. Scald the cream in a saucepan. Whisk the egg yolks and sugar in a bowl. Gradually whisk in the hot cream. Return mixture to the saucepan and stir over medium heat until custard thickens and leave a path on the back of the spoon when you draw your finger across. Do not let the mixture boil. Remove from heat stir in the vanilla. Strain mixture in a large bowl, cover and refrigerate. Transfer the mixture to the ice cream machine, add the nuts and process according to manufacturer's instructions.

HOMEMADE VANILLA version 1

1 cup granulated sugar
1 cup Karo light corn syrup
4 eggs
1 1/2 to 2 quarts Half-n-Half

Mix the sugar and Karo syrup with an electric or hand rotary beater. Add one egg at a time, mixing completely after each one. Add 1 quart of Half-n-Half and mix thoroughly.
Optional: At this point you can add fresh fruit or chocolate if you like flavored ice cream. Pour into the metal can from the ice cream maker, also put in the paddle thing. Add enough of the 2nd quart of Half-n-Half to the fill line mark. Put the can into the outside bucket, pack chunks of ice and rock salt (do in layers of about 2" inches of ice then 2-3 handfuls of salt). Turn on the ice cream maker and let it go until done. After it is done, remove the paddle and scrap off the ice cream, put the lid back on and pack more ice and salt up over the top and let it sit for 2-3 hours

HOMEMADE VANILLA version 2

1 T cornstarch
6 C milk
1+1/2 C sugar
4 eggs
1/2 t salt
4 C whipping cream
1 T pure vanilla extract

Mix cornstarch to a thin, smooth paste with a little of the milk. Combine with 4 C of the milk and all the sugar, and cook in top of double boiler over boiling water, with occasional stirring, for 20 minutes. Remove from heat. Beat eggs until light colored; gradually stir into the hot mixture and return to heat. Cook 2 minutes longer, stirring constantly. Cool, pour through a strainer into your ice-cream-maker's canister, and add the remaining ingredients, stirring well. [If you want to throw in crushed fruit or other extras, now's the time.] Once the lid's on the canister, follow your usual ice-rock salt-cranking routine. Makes ~ 4 quarts.
Notes: I usually pour the final 2 C milk, salt, whipping cream, and vanilla extract into the canister and have it sitting in the 'fridge while I cook the rest of the mixture. Once everything's cooked and in the canister, you don't have to crank it right away, so the cooking part can be done way ahead of time. With our hand-cranked maker [cranking until it's extremely hard to turn the crank], the stuff emerges at a easy-to-slide-down-your-throat consistency. We like to finish making it before the dinner guests arrive, then keep it in the freezer until time for dessert, at which point the consistency seems ideal. By the next morning, it's much harder than store-bought-with-preservatives varieties.

HONEY VANILLA

A big hit at the Highland Games in Kansas City it's a honey/oatmeal flavor.
Prepare a 2 qt batch of the Old Time Vanilla mix and then add 1 cup of honey. Mix thoroughly and set in the refrigerator to age the mix. While the mix is aging, take 1/2 cup oatmeal and boil for about fifteen minutes in 1 ½ cups of water. Strain the water through a fine strainer and save the water. The cooked oatmeal can be eaten or discarded. Add the water to the ice cream mix and let it chill in the refrigerator for three hours. Freeze in an ice cream freezer according to the manufacturer's directions.

HONEY APPLE CINNAMON RAISIN WALNUT
1/3 cup raisins
1 cup water
1 cup whole milk
1 cup half and half
1/2 cup honey
4 egg yolks
1/4 cup apple syrup
1 cup cream
1 tsp cinnamon
1/3 cup chopped walnuts

Soak the raisins in the water overnight. Beat egg yolks in a bowl Mix milk, half and half, and honey in a pan. Heat to a boil. Pour half of milk/honey mixture into egg yolks, beating while you pour. Beat well, and beat into remaining milk/honey mixture in pan. Mix over low heat for 3-5 minutes Mix in apple syrup Let cool and add cream. Right before adding to ice cream maker, beat in cinnamon. Drain raisins and mix with walnuts When ice cream has stiffened (2 minutes before done), add raisins and walnuts

ITALIAN BANANA DREAM

4 bananas
2 tbsp lemon juice
4 egg yolks
½ can sweetened condensed milk
1 ½ cups sugar
1 ½ pt whipping cream
½ pt whole milk
½ tsp salt
2 tbsp vanilla

This is a dense very flavorful Italian ice cream. This one is so good it might create a new banana growing industry in Italy. The secret to this recipe is to use very ripe bananas. If they are slightly over-ripe, that is even better. Crush bananas and add lemon juice and set aside. In a large mixing bowl, whisk together egg yolks, sweetened condensed milk, sugar, whipping cream and whole milk. Then add salt and vanilla extract. Freeze this mix in an ice cream freezer and when thick add the prepared bananas and continue to freeze. This is best when served very cold. It has extraordinary flavor and "mouthfeel". *If you are concerned about the possibility of Salmonella from uncooked eggs, substitute an equivalent amount of Egg Beaters.

JALAPENO MINT ICE CREAM:
For you jalapeno lovers:
Start with slicing open 1-3 ripe jalapeno chile peppers (depending on your macho rating), remove the placenta and seeds, and chop them very fine. Then add them to a batch of the Old Time Vanilla Ice Cream, also adding 1 tsp of mint extract. Let the mix age in the refrigerator for at least four hours before freezing. Mucho Bueno!!!

LEMON version 1
500 ml table cream
250 ml milk
5 lemons
2/3 cup sugar
8 egg yolks

Bring a thin peel of the lemons to a boil with the cream, the milk, and the sugar. Mix into egg yolks, and heat on low until slightly thickened. Strain and cool. Juice lemons and add to mix. Make in ice cream machine. **Notes:** Don't add lemon juice until just before mixing in ice cream machine.

LEMON version 2

150 gr sugar
200 cc whipping cream
200 cc milk
a little salt
juice of about 3 lemons

Mix the white of the egg till it's `compact'. Mix all the other ingredients completely. Pour it in the ice-maker or any other bowl. When using an ice-maker it will be ready in 20 minutes. When you have not put it in the freezer and mix it every 5 minutes first, and after a while every 10 minutes.

LEMON DILL MUSTARD ICE CREAM

Don't scoff until you've tried this unbelievable ice cream!!
Use the recipe for the Old Time Vanilla, but substute white granular sugar for the brown sugar, and add 3 TBSP Lemon Dill Mustard.

LEMON VANILLA

A one an' a two...Lawrence Welk would have loved it. Exquisite lemon flavor blended with a hefty vanilla. Clean three ripe lemons squeeze out the juice saving 1/2 cup of strained juice. Grate the zest from the squeezed lemons and add it to the juice. Mix a two quart batch of the Old Time Vanilla (see recipe) Ice Cream omitting the brown sugar. Before freezing the ice cream, add the strained lemon juice and add 1cup of granulated sugar. Mix thoroughly and then age (chill in the refrigerator) for four hours. Now freeze in an ice cream freezer according the the manufacturer's directions.

LICORICE
6 large egg yolks
1-1/2 cups milk
1-1/4 cups heavy cream
1/2 cup sugar
10 one inch soft black licorice candies
1 Tbs. Pernod liqueur
1 tsp. vanilla extract
Lightly whisk egg yolks in a large bowl. Combine remaining ingredients, except vanilla, in a heavy saucepan over medium high heat. Stir frequently until mixture just comes to a boil. In a steady stream, slowly whisk mixture into beaten egg yolks. Return mixture to pan over medium low heat and cook, stirring constantly, until it registers 170° F on a candy thermometer (do not boil). Remove from heat. Stir in vanilla and strain mixture through a fine sieve into a bowl. Discard licorice pieces. Cover and chill in refrigerator. Freeze in an ice cream maker 20-30 minutes until frozen.

LIME
1 1/3 Cup Lime juice
1 1/3 Cup Sugar
1 Cup Whipping Cream
1 Cup Whole Milk

Mix ingrediants just before putting in machine. Very strong lime flavor. I felt it was too strong. Other's liked it this strong. If I made it again, I would reduce the lime juice and sugar to 3/4 cup each, reduce the milk to 1/2 cup, and leave the amount of cream unchanged at 1 cup.

MAPLE-BLUEBERRY
3 cups blueberries
1 cup maple syrup
1 cup whipping cream (optional)

Puree blueberries. Add maple syrup and cream. Freeze in ice cream maker.
Notes: One of the simpler ice creams to make.

MAPLE WALNUT ICE CREAM
4 egg yolks
3 cups table cream
3/4 cup walnut pieces
1 cup amber maple syrup
Beat egg yolks.
Put table cream in a sauce pan and bring almost to a boil.
Beat heated cream into eggs.
Cool.
Mix in maple syrup just before freezing in ice cream machine.
When almost done, stir in walnut pieces.

Notes: This also makes a good Maple Ice Cream Recipe
If you can get Grade B maple syrup, use it instead and reduce it to half-a-cup (you may need to experiment here; possibly 3/4 cup would be better). Note: I used to recommend getting Grade C, but apparently the high-end of that has been renamed Grade B, and the low end of that is illegal to sell in retail stores (at least in Vermont). Be careful with the cream: If you decrease the milkfat content, then the ice cream will be slushy and have a poor texture.

MARSHMALLOW VANILLA
10 large marshmallows
1 cup milk
1/4 cup sugar
1 cup whipping cream
1/2 tsp vanilla
Mix marshmallows, 1/2 cup of milk, and sugar in a pan.
Heat over low heat until marshmallows melt.
Add remaining ingredients and cool.
Make in ice cream maker.
Notes: A little sweet, a little icy, not very rich. Perhaps make with 2 eggs (technically not needed, as marshmellows should have emulsifiers)

MILK CHOCOLATE SHERBET

Remember ordering a "400" at the soda fountain? Well now you can have it frozen. Icy, almost a granita. You'll love it.

Melt 2 oz. Baker's chocolate, and add 1 cup whole milk, and 1 3/4cups sugar, 2 tbsp vanilla extract, and 4 cups water. Mix thoroughly and freeze in the freezer section of your refrigerator in a shallow rectangular cake pan, stirring every 20 minutes with a fork until frozen.

MINT CHOCOLATE CHIP

This one is delicious when frozen in a graham cracker crust pie shell. Garnish it with chocolate rose petals you can make yourself.

Make a batch of the Old Time Vanilla recipe, but use 1/3 cup sugar instead of the brown sugar. Add 1 1/2 tsp of mint extract and when the ice cream is almost frozen, add 1 cup semi-sweet mini chocolate chips. This recipe is just the right amount to put into two 9" graham cracker crust pie shells for a great ice cream pie. To really dress up your ice cream pie, take a few small leaves from the rose bush out back, wash and dry them thoroughly. Take the remaining chocolate chips and melt them in a double boiler. Use a butter knife to spread a thin layer of melted chocolate on the back side of the leaves and place them in the freezer for about twenty minutes. Then add one more coating of chocolate and replace the leaves in the freezer. After the leaves are frozen, peel the leaves from the chocolate and garnish the pie. Between coatings, take a little melted chocolate and spread it very thinly on a cool cookie sheet and place it in the refrigerator. When you have finished the second coating of the leaves, take the cookie sheet from the refrigerator and with a sharp metal spatula, scrape up the chocolate into curls. Along with the chocolate leaves, these make a really nice garnish.

MOCHA MOUSSE

2 C heavy cream, whipped stiff
1/4 tsp salt
3/4 C chocolate syrup (like Hershey's Fudge sauce)
1 whole fresh egg
1 individual serving International Coffee instant powder

To the heavy cream whipped with the salt, add the slightly beaten whole fresh egg and beat until well blended. Add, folding gently, but thoroughly, the chocolate and instant coffee. Freeze in ice cream maker
Notes: ------ Add the salt after the cream has been whipped stiff.
This ice cream is VERRRRY smooth and delicious. It was originally a recipe for chocolate mousse ice cream and called for a generous 3/4 C chocolate sauce, but I ran out and added the instant coffee (mocha flavor) to intensify the flavor.

MOTHER LODE BUTTER BRICKLE

You'll feel like an old time prospector when you dig into this mountain of ice cream. Golden bits of butter brickle will be your reward when you hit the mother lode.

This ice cream uses the Old Time Vanilla (see recipe) for a base mix. The butter brickle is folded into the ice cream after it is frozen. The butter brickle is prepared as follows. Lightly grease a large cookie sheet and then melt 4 tablespoons of butter in a saucepan. Then add 1/3 cup sugar and 1 tablespoon water and bring to a boil. Continue heating with constant stirring until the preparation reaches 300o. Remove from heat and add 1/2 cup of chopped pecans. Spread on the cookie sheet and when cool break into small pieces. Fold this preparation into the ice cream when frozen.

MUSCADINE GRAPE

An Arkansas specialty, best with home grown grapes.
Prepare a 2 quart batch of the Old Time Vanilla Ice Cream and when nearly frozen stir in one small jar of Muscadine Grape Jelly. Add about ten drops of blue food coloring and ten drops of red food coloring.

NON-DAIRY BANANA COCONUT

2 teaspoons kosher gelatin
1/4 guava or other tropical fruit juice
1/4 cup honey
2-1/4 cups vanilla soy milk
1 cup mashed bananas (2 medium bananas)
1 teaspoon vanilla
1/4 cup finely shredded coconut

1. In a small bowl, sprinkle gelatin over apple juice. Let sit, stirring occasionally, until gelatin is dissolved and softened, about 10 minutes.
2. In a medium saucepan, whisk together honey and 2 cups soy milk. Cook until just hot, stirring frequently; remove from heat. Add softened gelatin to hot milk mixture, stirring until gelatin is completely dissolved. Stir in remaining soy milk, bananas, and vanilla; let cool, cover, and refrigerate until very well-chilled.
3. Spoon chilled mixture into the canister of an ice cream maker and freeze according to manufacturer's directions, adding coconut halfway through freezing time.

Makes about 1 quart.

NON-DAIRY CHOCOLATE MINT

2 teaspoons kosher gelatin
1/4 cup peppermint tea, room temperature
1/4 cup honey
3-1/4 cups chocolate soy milk
1/2 teaspoon peppermint extract

1. In a small bowl, sprinkle gelatin over apple juice. Let sit, stirring occasionally, until gelatin is dissolved and softened, about 10 minutes.
2. In a medium saucepan, whisk together honey and 2 cups soy milk. Cook until just hot, stirring frequently; remove from heat. Add softened gelatin to hot milk mixture, stirring until gelatin is completely dissolved. Stir in remaining soy milk and peppermint extract; let cool, cover, and refrigerate until very well-chilled
3. Spoon chilled mixture into the canister of an ice cream maker and freeze according to manufacturer's directions.
Makes about 1 quart.

NON-DAIRY CINNAMON RAISIN

2 teaspoons kosher gelatin
1/4 cup apple juice
1/4 cup honey
1 teaspoon cinnamon
3 cups vanilla soy milk
1 teaspoon vanilla
1/3 cup coarsely chopped raisins

1. In a small bowl, sprinkle gelatin over apple juice. Let sit, stirring occasionally, until gelatin is dissolved and softened, about 10 minutes.
2. In a medium saucepan, whisk together honey, cinnamon, and 2 cups soy milk. Cook until just hot, stirring frequently; remove from heat. Add softened gelatin to hot milk mixture, stirring until gelatin is completely dissolved. Stir in remaining soy milk, vanilla, and raisins; let cool, cover, and refrigerate until very well-chilled.
3. Spoon chilled mixture into the canister of an ice cream maker and freeze according to manufacturer's directions.

Makes about 1 quart.

NON-DAIRY EXPRESSO

2 teaspoons kosher gelatin
1/4 cup espresso or strong coffee, room temperature
1/4 cup maple syrup
3-1/4 cups vanilla soy milk
2 teaspoons vanilla
2 teaspoons ground espresso beans

1. In a small bowl, sprinkle gelatin over coffee. Let sit, stirring occasionally, until gelatin is dissolved and softened, about 10 minutes.
2. In a medium saucepan, whisk together maple syrup and 2 cups soy milk. Cook until just hot, stirring frequently; remove from heat. Add softened gelatin to hot milk mixture, stirring until gelatin is completely dissolved. Stir in remaining soy milk and vanilla; let cool, cover, and refrigerate until chilled.
3. Spoon chilled mixture into the canister of an ice cream maker and freeze according to manufacturer's directions, adding ground espresso beans halfway through freezing time. Makes about 1 quart.

NON-DAIRY STRAWBERRY

2 teaspoons kosher gelatin
1/4 cup apple-strawberry juice
2/3 cup all-fruit strawberry jam
3 cups vanilla soy milk
1 teaspoon vanilla

1. In a small bowl, sprinkle gelatin over apple juice. Let sit, stirring occasionally, until gelatin is dissolved and softened, about 10 minutes.
2. In a medium saucepan, whisk together jam and 2 cups soy milk. Cook until just hot, stirring frequently; remove from heat. Add softened gelatin to hot milk mixture, stirring until gelatin is completely dissolved. Stir in remaining soy milk and vanilla; let cool, cover, and refrigerate until very well-chilled.
3. Spoon chilled mixture into the canister of an ice cream maker and freeze according to manufacturer's directions.

Makes about 1 quart.

NON-DAIRY VANILLA

2 teaspoons kosher gelatin
1/4 cup apple juice
1/4 cup honey
3-1/4 cups vanilla soy milk
2 teaspoons vanilla

1. In a small bowl, sprinkle gelatin over apple juice. Let sit, stirring occasionally, until gelatin is dissolved and softened, about 10 minutes.
2. In a medium saucepan, whisk together honey and 2 cups soy milk. Cook until just hot, stirring frequently; remove from heat. Add softened gelatin to hot milk mixture, stirring until gelatin is completely dissolved. Stir in remaining soy milk and vanilla; let cool, cover, and refrigerate until very well-chilled.
3. Spoon chilled mixture into the canister of an ice cream maker and freeze according to manufacturer's directions.

Makes about 1 quart.

OLD ENGLISH TOFFEE

First, we'll prepare the toffee crunch. Lightly grease a large cookie sheet, and melt 4 tbsp butter in a sauce pan. Add 1/3 cup granulated sugar and 1 tbsp water. Bring the mixture to a boil and continue cooking while constantly stirring until the mix reaches 300 degrees. Remove from heat, spread quickly on the cookie sheet as thinly as you can. When cool break up into very small crunchies. Next, take 1 cup sugar and cook it in a sauce pan until it becomes a nice golden brown color. Add 1 1/2 cups half & half and 1 pint whipping cream. The toffee will immediately become rock hard. Keep cooking until the cream is nearly boiling and as you continue cooking the toffee will dissolve. When the toffee is all dissolved, remove from heat and cool completely. Now, in a large mixing bowl, lightly whisk two eggs*, then whisk in 1 can Eagle Brand sweetened condensed milk, and 1/3 cup brown sugar. When completely mixed, add 2 1/2 tbsp vanilla extract and 1/4 tsp salt, and the toffee/cream mix, (don't add the crunchies yet) and mix thoroughly. Age (chill in the refrigerator) for four hours. After aging, fill the canister no more than 3/4 full and freeze according to the ice cream freezer manufacturer's directions. When the ice cream is almost frozen, add in the crunchies.

*If you are concerned about the possibility of Salmonella from uncooked eggs, substitute an equivalent amount of Egg Beaters.

OLD FASHIONED VANILLA

1 large egg
1 c half and half
3/4 cup sugar
1 tbsp vanilla extract
3 c heavy cream (note: sometimes I do this as 1 c half and half, 2 c cream)

Put the egg, 1 c half and half, sugar, and vanilla in a blender and blend on medium speed until the mixture us smooth and sugar is dissolved. Slowly add the 3 c cream and continue blending until mixture is smooth, about 30 seconds. Transfer the mixture to ice cream machine and freeze according to manufacturer's directions. Makes slightly more than 1 qt.
Notes: ------ Hints on freezing with ice and salt: if the ice cream is not getting hard in 20-30 minutes, it's always been my experience that there is a problem with the ice-salt mixture, and almost always it's that you are using too little salt. Start the canister chilling with the ice and salt before you make the above mixture, to give it a good head start. Be sure to use LOTS of salt; the salt is what lowers the temperature to make the ice cream mixture freeze. If the ice is melting and the ice cream still isn't hard, add more ice and more salt. If you are making ice cream with alcohol in it (the above serves as a great base for Kahlua Chip), I've found it useful to put the alcohol in when the ice cream is almost done. The alcohol interferes with the freezing process, so adding it later seems to help. Same with small solids like chocolate chips; putting them in late gets them evenly distributed, rather than all at the bottom. --

OLD TIME VANILLA

In a large mixing bowl whisk two eggs*, add 1 can of sweetened condensed milk and whisk together until thoroughly mixed. Then add 1/4 cup sugar, 1/4 cup brown sugar and again mix thoroughly. Don't pack the brown sugar into the measuring cup, let it stay loose just as it comes out of the box. Then add 1 pint of heavy whipping cream, 1 pint of half and half, 1/4 tsp salt and 2 1/2 tablespoons of real vanilla extract. For the very best results (who wants anything less?), let the mix chill in the refrigerator for about four hours which allows the mix to "age" before freezing according to the directions with your ice cream freezer.. *If you are concerned about the possibility of Salmonella from uncooked eggs, substitute an equivalent amount of Egg Beaters.

OLD-FASHIONED CHOCOLATE

2 c Sugar
2/3 c Hershey's Cocoa
1/4 c All-purpose flour
1/4 ts Salt
2 c Milk
2 Eggs, slightly beaten
1 tb Vanilla extract
1 qt Light cream
1/2 pt Whipping cream

In medium saucepan, combine sugar, cocoa, flour and salt; stir in milk and eggs. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 1 minute. Remove from heat. Stir in vanilla, light cream and whipping cream. Refrigerate until cold. Freeze in ice cream freezer according to manufacturer's directions. About 2-1/2 quarts ice cream.

OLD-FASHIONED STRAWBERRY

1 pt Strawberries
1 c Sugar
1 Egg
1 c Half and half
1 t Vanilla
3 c Heavy cream

Hull the berries and cut the larger ones in half. Place the berries in a double boiler and add 1/2 cup sugar. Heat for 10-15 minutes, stirring occasionally, until the fruit is very soft. Puree the fruit in a blender. Transfer puree to a bowl and cool in the refrigerator. Put the egg, half and half, remaining sugar and vanilla extract in the blender and blend on medium speed till mixture is smooth and the sugar is dissolved. Slowly add the cream and continue blending on low speed for 30 seconds. Transfer the mixture to your ice cream freezer and freeze according to manufacturer's instructions. When the ice cream is about half frozen, add the strawberry puree to the mixture. Continue freezing. Makes slightly more than 1 quart.

PAWPAW

Here's a down home recipe for you folks who live in the hills of the Ozarks and Southern U.S. The Pawpaw is more nutritious than the banana, but with all that great banana flavor. Skin and remove the seeds from two medium sized very ripe pawpaws. Place in a blender with two eggs*, 1/2 cup sugar, 1/4 cup brown sugar, and 1 can sweetened condensed milk (Eagle Brand). Blend on high for about 20 seconds or until well blended. Add 1 pint whipping cream, 1 pint Half and Half, 2 TBSP vanilla extract, and 1/4 tsp salt, mix well, age in refrigerator for about 4 hours then freeze in ice cream freezer according to the manufacturer's directions.

*If you are concerned about the possibility of Salmonella from uncooked eggs, substitute an equivalent amount of Egg Beaters.

PEANUT BUTTER CHOCOLATE CHIP

A delicious ice cream utilizing the proven combination of chocolate and peanut butter!

For this ice cream, prepare the base mix using the recipe for Old Time Vanilla (see recipe), but when mixing the eggs, sugar, brown sugar and sweetened condensed milk, stir in one cup of crunchy peanut butter. Then add the remaining ingredients according to the Old Time Vanilla recipe, and when the ice cream is nearly frozen, add 1/2 cup of mini semi-sweet chocolate chips.

PEACH version 1
1 1/2 Cups Whole Milk
1/2 cup sugar
3 eggs
1 tablespoon pure vanilla extract
1 cup whipping cream
2 cups pureed skinned peaches (with additional 2/3 cup sugar)

Beat eggs litely. Beat in sugar slowly, beating an additional 1 minute when all sugar is added. Heat milk almost to a boil, and add (still hot) to the egg mixture, stirring constantly. Cool. Add vanilla extract, cream, and peach/sugar puree. Mixed opinions; tasted a bit sour. Might try waiting to add peaches until just before adding to machine.

PEACH version 2

6 medium peaches (about 2 lbs), peeled and stoned, or 4 cups frozen unsweetened peach slices, thawed.
1 cup sugar
3 cups heavy cream
1 cup milk
2 teaspoons vanilla extract
1. In a large bowl, mash the peaches into a course puree. Stir in 1/4 cup of the sugar. Let stand 1 hour.
2. Add the cream, milk, remaining 3/4 cup sugar, and vanilla to peaches, stirring to blend. Refrigerate, covered,
until very cold, at least 3 hours or as long as 3 days.
3. Stir the mixture to blend and pour in to the canister of an ice cream maker. Freeze according to the manufacturer's directions. Eat at once or transfer to a covered container and freeze up to 8 hours.

PEANUT BUTTER

2 eggs
1/2 cup sugar
1/2 cup chunky peanut butter
1 1/2 cups heavy cream
1 1/2 cups milk

Whisk together the eggs and sugar until light and fluffy. Add the peanut butter and whisk until smooth. Mix in the whipping cream and milk. Transfer the mixture to the ice cream maker and process according to manufacturer's instructions.

PERILS OF PRALINE

The only peril here is to your waistline. This is a creamy pecan praline ice cream worthy of the praline experts in the deep south.

This pecan praline ice cream is made using the recipe for Ultimate Butter Pecan (see recipe) Ice Cream. The pecans are prepared just as for the Butter Pecan ice cream. Cook for ten minutes in a saucepan 1/2 cup brown sugar, 2 tbsp light corn syrup, 1/4 cup half and half and 1/8 tsp salt. Then add the prepared pecans to this sauce. The pecan sauce with the pecans is then swirled into the ice cream after freezing.

PHILADELPHIA BLUE
2 cups cream
1/3 cup sugar
1 cup blueberries, pureed

Heat cream until it starts steaming (or until bubbles appear).
Remove from heat and stir in sugar until dissolved.
Add pureed blueberries and cool.
Mix in machine.

PINEAPPLE CHERRY ICE CREAM

This recipe combines the tartness of pineapple with the delightful sweetness of Maraschino cherries. Prepare the mix as for Old Time Vanilla (see recipe), but omit the brown sugar and add an additional1/2 cup sugar, and 10 oz canned crushed pineapple. (Do not use fresh pineapple, which contains an acid which causes the cream to curdle. The canning process neutralizes this acid. When the ice cream is almost frozen, add 6 oz chopped Maraschino Cherries and just a little of the juice. Mmmmmm....

PISTACHIO
1 1/4 cups pistachio
2 1/2 cups milk
3 eggs
1 cup sugar
1 cup heavy cream whipped
1 teaspoon almond extract
1 teaspoon vanilla extract

Shell the pistachio. Blanch the nuts by placing them in a bowl and pouring boiling water over it. Let stand for 1 minute. Drain, and peel the pistachios. Blend the nuts, the milk, the eggs, and the sugar until you have a green smooth liquid. Pour into a saucepan. Cook over low heat until the custard thickens, about 25 minutes or so. Do not boil or it will curdle. Let the mixture cool and add vanilla and almond extracts. Stir and Fold in whipped cream.

PRALINE
3 Eggs
1 3/4 c Light brown sugar; firm pack

QUICK RASPBERRY
Two 10-oz. packages frozen raspberries packed in syrup, partially thawed
2 cups heavy cream

Lightly crush the raspberries while still in the bag.
Pour into the bowl of the machine and add the cream and freeze.
Makes about 1 quart.

RASPBERRY version 1
3 eggs plus 1 egg yolk
2 cup table cream (18% milk fat)
1 1/2 cup sugar
2 cups raspberries

Beat eggs. Beat in sugar.
Heat cream until steaming. Stir into egg/sugar mix. Cool.
Mash raspberries, add to cream/egg/sugar mix.
Freeze in ice cream maker.

RASPBERRY version 2
4 cups fresh raspberries
1 1/2 cups sugar
Juice of half a lemon
2 eggs
2 cups heavy cream
1 cup milk

Toss the raspberries, 3/4 cup sugar, and the lemon juice together in a bowl. Cover and refrigerate for 2 hours, stirring every 30 minutes. Whisk the eggs in a mixing bowl until light and fluffy, add the remaining 3/4 cup sugar, a little at a time, then continue whisking until completely blended. Pour in the heavy cream and milk and whisk to blend. Drain the juice from the raspberries into the cream mixture and blend. Mash the raspberries until pureed and stir them into the cream mixture. Transfer the mixture to an ice cream maker and freeze following the manufacturer's instructions.

ROSE
6 1/2 cup heavy cream
2 tsp. rose water
1/8 tsp. salt
3/4 cup granulated sugar
1/4 tsp. red food coloring

Combine heavy cream, rose water, salt, sugar and food coloring. Freeze. Makes 1/2 gallon

RUM RAISIN
3/4 cup Raisins
1/2 cup Rum
1 cup Milk
1/2 cup Sugar
2 Eggs
2 cups Cream

Pour rum over raisins, cover, let stand overnight. Warm the milk in a small pan. Whisk the eggs with the sugar in a separate bowl. Slowly add warm milk to mixture continuing to whisk. Pour mixture back in the pan and heat slowly until thickened, stirring constantly (looks like very liquid pudding). Do not boil! Let cool to room temperature, add cream, and chill. Add rum raisins just before the end of the freezing process.

SAFFRON
1 1/2 cups half-and-half
1 egg
1/2 gram saffron, chopped fine
brandy
1/3 cup sugar

Soak the saffron in a very small amount of brandy (enough to cover it) for one hour. Boil the egg for exactly 45 seconds. Combine all ingredients and refrigerate for 1/2 hour. Then follow the usual procedure for your ice-cream maker. Serves about 3 people. The saffron flavor was very pronounced -- you would not want to increase the amount of saffron from the above, and could probably get by with less.

SMOKEY CHIPOTLE ICE CREAM

This one is good as a dessert or you can be really bold and use it as an appetizer to wake up the taste buds before a steak dinner.

To a batch of the Old Time Vanilla Ice Cream mix (see recipe), add 3/4 tsp chipotle seasoning salt. Be sure to let this mix age in the refrigerator for at least four hours before freezing.

STRAWBERRY version 1
2 cups strawberries, stemmed
1/4 cup sugar
Juice of 1/2 lemon
1 cup whipping cream
1 cup table cream
4 egg yolks
1/2 cup sugar

Slice strawberries, coat with 1/4 sugar and lemon juice.
Stir and let sit for at least 1 hour.
Beat egg yolks; beat in sugar.
Heat creams together until steaming. Stir into egg/sugar mixture. Cool.
Just before adding to ice cream machine, mash strawberries and stir into cream/egg mixture.
Freeze in ice cream maker.
Notes: I used *very* ripe strawberries. If strawberries less ripe, increase sugar (to at most 1 cup total).

STRAWBERRY version 2

2 pints strawberries, washed and hulled
1/2 cup plus 2 tablespoons superfine sugar
3 tablespoons fresh lemon juice
1 1/2 cups heavy cream

Purée the strawberries in a food processor. Stir in the remaining ingredients.
Pour the mixture into the bowl of the machine and freeze.
Makes about 3 1/2 cups.

SUGAR-FREE CAPPUCCINO

1 tsp. plain gelatin
1.5 cups low fat milk
2 tbs. instant espresso coffee powder
3.5 tsp. NutraSweet sweetener
2 tbs. nonfat dry milk
1.5 cups buttermilk
1 tsp. vanilla extract
.25 tsp cinnamon
dash salt

Soften gelatin in 1/2 cup milk. Heat in a small saucepan and add coffee. Cook over low heat until gelatin and coffee dissolve. Remove from heat, stir in Nutrasweet, and place saucepan in another bowl of cold or ice water to cool to room temperature. Pour mixture into a blender or food processor, add rest of milk and remaining ingredients and blend until smooth. Cover and chill in the refrigerator until ready to freeze. Blend for a few seconds before pouring into the ice cream maker. Freeze according to the manufacturer's instructions.

SUGAR-FREE CHOCOLATE

1 tsp. plain gelatin
2.5 cups low fat milk
1/2 cup Nestle Quik Sugar Free chocolate drink mix
1 cup drained yogurt (the solid half of 2 cups yogurt strained overnight)
1 tsp. vanilla extract
dash salt

Soften gelatin in 1/2 cup milk. Heat in a small saucepan until gelatin dissolves. Remove from heat and place saucepan in another bowl of cold or ice water to cool mixture to room temperature. Pour mixture into a blender or food processor. Add remaining milk, Quik, yogurt, vanilla and salt. Blend until smooth. Cover and chill in the refrigerator until ready to freeze. Blend for a few seconds before pouring into the ice cream maker. Follow the manufacturer's instructions for freezing. Makes about 1 quart.

SUGAR-FREE FRUITY

8 c PET Lite milk
Sugar Substitute equivalent to 1/2 c Sugar
4 c Strawberries
8 Pineapple, slices, canned
16 tb Pineapple Juice, from can
2 c Orange Juice

Put all ingredients in a home freezer and freeze according to instructions. Exchanges: Each 1 cup Serving equals 1 Milk and 3/4 Fruit.

SUGAR-FREE ICE CREAM BASE

1 tsp. plain gelatin
1.5 cups low fat milk
3.5 tsp. NutraSweet sweetener
2 tbs. nonfat dry milk
1.5 cups buttermilk
dash salt

Soften gelatin in 1/2 cup milk. Heat in a small saucepan until the gelatin dissolves. Remove from heat, stir in NutraSweet, and place saucepan in another bowl of cold or ice water to cool to room temperature. Pour mixture into a blender or food processor, add rest of milk and remaining ingredients and blend until smooth. Cover and chill in the refrigerator until ready to freeze. Blend for a few seconds before pouring into the ice cream maker. Follow the manufacturer's instructions for freezing. Makes one quart.

SUGAR-FREE VANILLA

If you can't handle sugar or you are looking for a low calorie ice cream, this one is perfect. You'll never believe it's sugar free. It just might become your favorite.

Whisk together 3 eggs* and 1 pt of half and half. Then mix together 7 tsp Equal artificial sweetener. Add 1 pt whipping cream, 1 pt whole milk, 2 1/2 tbsp vanilla extract and 1/4 tsp salt. Freeze in an ice cream freezer and eat without guilt. Oooops! There's still plenty of butterfat here!

*If you are concerned about the possibility of Salmonella from uncooked eggs, substitute an equivalent amount of Egg Beaters.

SWEET BANANA PEPPER ICE CREAM: This is a really sweet taste treat, you are guaranteed to be surprised at how good it is.

Slice open 2-3 ripe sweet banana peppers, remove the seeds, and chop fine. Then add them to a batch of the Old Time Vanilla Ice Cream mix before freezing. Be sure to let this mix age in the refrigerator for at least four hours before freezing.

TROPICAL COCONUT

Put a spoonful in your mouth and close your eyes. Grass skirts, waves lapping on the shore, ukelele music. It's not a dream.

Take 1 1/2 cups of half and half and add 3 cups of shredded coconut. In a saucepan bring this mixture to a boil and then simmer for five minutes. Strain through a fine strainer and discard the coconut, saving the cream. Then mix a 2 qt batch of the Old Time Vanilla mix, using this half and half preparation for the half and half in the recipe. Then add 1/3 tsp coconut extract and freeze in an ice cream freezer.

TROPICAL ORANGE

This would have been a musical piece if Gershwin had tasted this. It's a delicate orange in a rich vanilla base served inside a frozen orange. Elegant...the only word for it.

Clean several large oranges and slice off the stem end of the orange, saving this slice. Clean out the orange pulp and squeeze the pulp into juice saving 1/2 cup of strained juice. Place the shells in the freezer compartment of the refrigerator and freeze for four hours. Mix a two quart batch of the Old Time Vanilla (see recipe) Ice Cream omitting the brown sugar. Before freezing the ice cream, add the strained orange juice and add 1/4 cup of granulated sugar. Age the mix for four hours and freeze in an ice cream freezer according the the manufacturer's directions. When frozen, fill the orange shells, replace the orange "lids" and replace in the freezer section of the refrigerator for hardening.

ULTIMATE BUTTER PECAN

So buttery you'll moo. The favorite of many, it's rich and creamy.

Again, use the Old Time Vanilla (see recipe) for the base recipe, but use 3/4 cup of brown sugar. Also, add 4 tablespoons of melted butter to the mix after adding the sweetened condensed milk and brown sugar. Be very careful melting the butter so that it doesn't separate or churning might result. Now you must prepare the pecans. To do this, mix 1cup of chopped pecans with 2 tablespoons of melted butter and 1/3 cup of brown sugar. After the mix has aged (chilled in the refrigerator for about four hours), stir thoroughly and freeze according to the manufacturer's directions. When the mix is frozen, stir in the prepared pecans.

VANILLA GINGER PECAN

This is a great flavorful ice cream that combines three characteristic flavors of Ginger, Candied Pecans, and Vanilla.

Prepare a batch of Old Time Vanilla (see recipe) ice cream adding 2 tsp Ginger spice. While the ice cream is freezing, take one cup of chopped pecans, and add three tablespoons melted butter and 1/2 cup brown sugar and mix completely.. When the ice cream is nearly frozen, stir in the pecans.

VANILLA LIMEADE SHERBET

We used to walk downtown to get a vanilla limeade at the local drugstore soda fountain.

In a large mixing bowl, lightly whisk one egg*, and then whisk in 1 can Eagle Brand sweetened condensed milk. Add one 2 litre bottle of 7-up (which has been shaken to remove the "fizz"), 1/2 cup whipping cream, and 1 ½ tbsp vanilla extract. Freeze in your ice cream freezer. *If you are concerned about the possibility of Salmonella from uncooked eggs, substitute an equivalent amount of Egg Beaters.

VANILLA version 1
2 eggs
3/4 cup sugar
1 cup milk
1 cup table cream
1 cup whipping cream
1 tbl vanilla

Beat egg. Beat in sugar.
Mix milk and table cream in a sauce pan and bring almost to a boil.
Beat heated cream into eggs.
Cool. Add whipping cream, vanilla. Make in ice cream machine.

VANILLA version 2
4 cups table cream (18% milk fat)
2/3 cup sugar
2 tbl vanilla

Heat cream and sugar together until sugar is dissolved.
Add vanilla. Cool. Make in ice cream machine.
Variations: Cinnamon Ice Cream
Reduce vanilla to 1 tablespoon and add 1 tablespoon of cinnamon.

VANILLA VELVET

6 Egg yolks
3/4 c Sugar
1 1/4 c Milk
1 1/4 c Heavy cream
1 1/2 lg Vanilla beans
1/2 ts Vanilla extract
1 pn Salt

Cream the egg yolks and sugar together in a mixing bowl until thick and light. Combine the milk and cream in a 2- quart microwave-safe casserole. Cut the vanilla beans in half lengthwise, and scrape the seeds into the bowl. Add the beans, extract, and salt. Cook, uncovered, at full power (650 to 700 watts) for 3 minutes. Remove the vanilla beans. With a mixer running on low speed, slowly add the milk mixture to the egg yolk mixture, stirring until smooth. Return the mixture to the casserole. Whisking once a minute, cook until the custard is thick and coats the back of a spoon, 3 1/2 minutes. Do not overcook it. Allow the custard to cool to room temperature. Then refrigerate it, loosely covered, until chilled, a minimum of 3 hours. Freeze in an ice cream maker according to manufacturer's directions. Makes 5 cups.

WAFFLE CONES

2 Large eggs
1/2 cup sugar
2/3 cup butter, melted then cooled
1 TBSP vanilla extract
3/4 cup flour

Makes about six large cones
Lightly beat the eggs then add in the remaining ingredients, adding the flour last. Before pre-heating the pizelle, I lightly spray a vegetable oil based non-stick compound (PAM, e.g.) on the cooking surfaces. Spoon about 2 tbsp batter onto pizelle and cook for about 45 seconds. The temperature of the pizelle (waffle cone iron) varies a lot in various appliances, so the first batch will be an experiment to determine the cooking time. The edges should be golden brown and cooked completely, not too brown on the edges, but not mushy in the middle. Form around a mandrel (I use an old wooden cone with a handle. They should become crispy and hold their shape as they cool. I set mine in an old fashioned cone holder from an old soda shop, but they could be set inside small juice glasses to cool.

WHAT A PEAR! ICE CREAM

Start with the recipe for Old Time Vanilla (see recipe), but omit the brown sugar. And instead of adding the Half and Half to the mix, put it into a blender with a chopped very ripe pear. Blend on high speed for two minutes, then add this to the ice cream mix. Freeze in an ice cream freezer according to the manufacturer's directions.

WHITE CHOCOLATE
2 cups light cream
4 eggs
12 oz white chocolate coarsely chopped
1 1/2 cups sugar
2 cups heavy cream

Scald the light cream in top of double boiler set over simmering water. Add the chocolate. Reduce heat so the water barely simmers and cook until the chocolate is melted, stirring occasionally. Remove from heat. Using a electric mixer, beat the eggs in medium bowl. Add the sugar and continue beating until all the sugar is dissolved. Slowly mix in the chocolate mixture. Beat in the heavy cream. Refrigerate until well chilled. Pour into the ice cream maker using it according to manufacturer's instructions. Freeze in covered container at least 4 hours.

SORBETS & ICES

APPLE SORBET
3 cups unsweetened apple juice
One 6-oz. can unsweetened concentrated apple juice
3 tablespoons fresh lemon juice
Place the apple juice, concentrate and lemon juice into the bowl of the machine and freeze.
Makes about 1 quart

APRICOT SORBET
Two 16-oz. cans apricots packed in heavy syrup, drained, liquid discarded
3/4 cup simple syrup
3 tablespoons fresh lemon juice
Purée the apricots in a food processor. Add the syrup. lemon juice and cream.
Pour the mixture into the bowl of the machine and freeze.
Makes about 1 quart.

BLACKBERRY ICE
6 cups ripe blackberries
1/2 cup granulated sugar
juice of 2 lemons
3/4 cup Creme de Cassis (black currant liqueur)

Combine all ingredients in a heavy saucepan and set over medium heat. Cook, stirring frequently, for 20 minutes, or until all berries have burst.
2. Cool mixture slightly and force through a sieve or through the fine disc of a food mill. Cool the resulting puree completely.
3. Pour cooled mixture into a shallow metal pan (a cake tin is ideal), and set it in your freezer.
4. When the mixture is about half frozen, in 2 to 3 hours, remove the pan from the freezer, scrape the blackberry ice out of the pan into a bowl, and beat with a wire whisk until soft and icy parts are completely mixed. Return the ice to the pan, set it back in the freezer, and freeze completely.
5. The ice will be very solid. To serve, temper in refrigerator for 15 to 30 minutes before attempting to dish up.

CALVADOS SORBET
1 3/4 cups plus 2 tablespoons Calvados
3 tablespoons simple syrup(below)

Heat 1 1/2 cups Calvados in a saucepan over medium heat until warm. Turn off the heat, stand back and touch a lit match to the Calvados. Let it flame until the flames die down, about 8 minutes. Stir in remaining 6 tablespoons unflamed Calvados and the simple syrup. Pour the mixture into the bowl of the machine and freeze. Makes about 1 quart

Simple Syrup:
4 cups sugar
4 cups water
Place the water and sugar in a saucepan and simmer until the sugar is dissolved. Cool to room temperature, then refrigerate in a covered jar.
Makes about 1 quart

CAMPARI-ORANGE ICE
3 cups strained fresh orange juice
1 cup Campari
juice of 1 lemon
1 cup granulated sugar

1.Combine ingredients in a saucepan and set over medium heat. Stir constantly until the mixture is about to boil and all the sugar is dissolved
2. Cool to room temperature, pour into a shallow pan (an 8-inch square cake tin is ideal), and freeze.
3. The mixture will take from 3 to 6 hours to freeze and, because of its relatively low sugar content, will be very solid. To serve, set in refrigerator for 30 minutes to temper the texture slightly.

CAPPUCCINO ICE
3 cups prepared strong coffee, made at least partially with dark roast "espresso" coffee
1 cup half-and-half
1 cup granulated sugar

1. Combine ingredients in a saucepan and set over medium heat. Stir constantly until the mixture is about to boil and all the sugar is dissolved.
2. . Cool to room temperature, pour into a shallow pan (an 8-inch square cake tin is ideal), and freeze.
3. The mixture will take from 3 to 6 hours to freeze and, because of its relatively low sugar content, will be very solid. To serve, set in refrigerator for 30 minutes to temper the texture slightly.

CHAMPAGNE SORBET
Alcohol sorbet defrost quickly, so leave this in the machine until moments before serving. Serve as part of a long dinner or for dessert with fresh strawberries.

1 bottle (about 3 cups) Champagne
1 1/2 cups simple syrup
Pour the Champagne and simple syrup into the bowl of the machine and freeze.
Makes about 5 cups.

Simple Syrup:
4 cups sugar
4 cups water
Place the water and sugar in a saucepan and simmer until the sugar is dissolved. Cool to room temperature, then
refrigerate in a covered jar.
Makes about 1 quart

CHERRY SORBET
2 cups simple syrup
Two 16-oz. cans pitted bing cherries in heavy syrup
1/4 cup fresh lemon juice
1/4 cup water

Drain the cherries, reserving 2 tablespoons of the syrup. Put the cherries through a food mill. Stir in cherry syrup, lemon juice and water. Pour the mixture into the bowl of the machine and freeze. Makes about 4 1/2 cups.

Simple Syrup:
4 cups sugar
4 cups water
Place the water and sugar in a saucepan and simmer until the sugar is dissolved. Cool to room temperature, then
refrigerate in a covered jar.
Makes about 1 quart

CHOCOLATE ICE
1 quart milk
4 ounce unsweetened chocolate
1 1/3 cups sugar

Heat milk and sugar together in a saucepan over low heat. In another saucepan, melt
Pour the mixture into the bowl of the machine and freeze.
Makes 1 quart.

CHOCOLATE SORBET
1 quart water
4 ounce unsweetened chocolate, broken into chunks
1 1/2 cups sugar

Use a knife or a food processor to chop the chocolate into very small pieces.
Heat the water and sugar together in a saucepan. Add the chocolate and simmer for 20 min until the mixture is very smooth and not grainy. Do not boil. Cool thoroughly.
Pour the mixture into the bowl of the machine and freeze.
Makes 1 quart.

CRANBERRY SORBET
3 cups plus 6 tablespoons canned or bottled cranberry juice
1/2 cup plus 1 tablespoon simple syrup
Mix the cranberry juice and simple syrup together.
Pour the mixture into the bowl of the machine and freeze.
Makes about 1 quart
Simple Syrup:
4 cups sugar
4 cups water

Place the water and sugar in a saucepan and simmer until the sugar is dissolved. Cool to room temperature, then refrigerate in a covered jar.
Makes about 1 quart

EXOTIC FRUIT ICE
1 large can frozen juice
1 can water
1 egg white

Buy one large can of frozen juice (I usually use the "exotic" varieties such as pineapple-guava-raspberry or banana-orange-passion-fruit; there are lots of these available in the US.) Thaw the juice concentrate. Add one can of water. Beat one egg white until it is foamy and mix it into the fruit juice mixture. Freeze in your favorite ice cream maker. This makes just less than one quart of very smooth ice.

GRAPEFRUIT SORBET
1 1/3 cups simple syrup
2 2/3 cups unsweetened grapefruit juice

Mix the grapefruit juice and simple syrup together.
Pour the mixture into the bowl of the machine and freeze.
Makes about 1 quart.

ICED COFFEE
1/4 cup instant coffee
1/4 cup sugar or equivalent of sweetener
1/4 cup hot water

Mix the above ingredients until coffee and sugar is dissolved. Add 4 cups cold milk. Shake well in blender or milk shake maker. Serve over ice chips.

KIWI SORBET
6 kiwi fruits
1 cup simple syrup
3 teaspoons fresh lemon juice

Peel the kiwis. Purée in a food processor until very frothy. You should have about 1 1/ 2 cups Purée.Stir in the simple syrup and lemon juice.
Pour the mixture into the bowl of the machine and freeze.
Makes about 1 quart

LEMON ICE
2 cups strained fresh lemon juice
2 cups water
2 cups granulated sugar

1. Combine lemon juice with water in a small saucepan. Stir in the sugar.
2. Set saucepan over moderate heat. Bring to a boil, stirring constantly, then remove from heat and cool to room temperature.
3. Pour the lemon mixture into a shallow pan (an 8-inch square cake tin is ideal) and set it in your freezer.
4. The ice will be ready in 3 to 6 hours, depending on the efficiency of your freezer. Because of the high sugar content, this ice will usually be soft enough to serve, so you may as well make it in advance of the day you'll be needing it.

LEMON SORBET
1 1/2 cups fresh lemon juice
1 tablespoon grated lemon zest
3 cups simple syrup

Place the lemon juice, zest and simple syrup into the bowl of the machine and freeze.
Makes about 1 quart

LILIKOI AND PINEAPPLE ICE
2 cups lilikoi (passion fruit) pulp
2 cups pineapple pulp
3/4 cup sugar
2 egg whites

Strain lilikoi pulp and reserve seeds. Place all the ingredients in a food processor and process until well blended. Pour the mixture into a metal or plastic bowl and freeze. When frozen, break up the ice and place a small amount at a time into the food processor. When whipped and frothy, return to the bowl and freeze again. This mixture will not freeze hard and solid, so it will be easy to scoop out to serve. Sprinkle a few of the reserved seeds over the top of the ice when it is served or they may be added when the ice is returned to the freezer for the second time.

MANDARIN ORANGE SORBET
Five 11-oz. cans mandarin oranges packed in light syrup
1 cup superfine sugar
3 tablespoons fresh lemon juice

Drain the oranges and reserve 2 cups of the syrup. Purée the oranges in a food processor. Stir in the reserved syrup, sugar and lemon juice. Pour the mixture into the bowl of the machine and freeze. Makes about 5 1/2 cups.

MANGO SORBET
1 cup simple syrup
4 ripe mangoes
1/4 cup fresh lemon juice

Peel and pit the mangoes. Purée in a food processor. You should have about 3 1/ 2 cups Purée. Stir in the simple syrup and lemon juice. Force the mixture through a fine sieve Pour the mixture into the bowl of the machine and freeze.
Makes about 1 quart

MILK CHOCOLATE SORBET
Melt 2 oz. Baker's chocolate, and add 1 cup whole milk, and 1 3/4cups sugar, 2 tbsp vanilla extract, and 4 cups water. Freeze in ice cream maker.

ORANGE SORBET
2 cups fresh orange juice
juice of 1 lemon
1 cup water
1 cup sugar

Heat 1 cup of water and the sugar in a saucepan until dissolved. Bring to a boil, simmer 2 minutes and leave to cool. Stir the orange juice and lemon juice into the sugar syrup. Chill the mixture. Freeze the mixture in an ice cream machine using it according to manufacturer's instruction.

PEACH SORBET
Two 16-oz. cans peaches packed in heavy syrup, drained, liquid discarded
3/4 cup simple syrup
1/4 cup fresh lemon juice

Purée the peaches in a food processor. Add the syrup, lemon juice.
Pour the mixture into the bowl of the machine and freeze.
Makes about 1 quart.

PEAR SORBET
Two 16-oz. cans pears packed in heavy syrup, drained, liquid discarded
1 cup plus 2 tablespoons simple syrup
6 tablespoons fresh lemon juice

Purée the pears in a food processor. Add the syrup. lemon juice and cream.
Pour the mixture into the bowl of the machine and freeze.
Makes about 1 quart.

PINAPPLE ICE
1 cup sugar
2/3 cup water
1 fresh pineapple
1/3 cup fresh lime juice
1 large egg white

Combine sugar and water in a saucepan over medium heat; stir until sugar dissolves and syrup begins to simmer. Chill. (I assume you're supposed to take if off the heat, first). Cut pineapple in half, lengthwise, leaving crown intact. Remove fruit from both halves, leaving 1/2-inch of fruit inside the rind. Remove core and cut fruit into 1-inch chunks. Place pineapple halves in large plastic bags and freeze until ready to use. In a food processor with metal blade in place, add pineapple chunks and process until pineapple is smooth and uniformly pureed. You should have about 2 cups puree. Add chilled syrup and lime juice. Process 10 seconds. Place mixture in metal tray or bowl and partially freeze. With metal blade in place, place spoonfuls of partially thawed pineapple mixture in bowl of processor. Mix by turning processor on and off about 8 times, then process about 2 minutes until completely blended, smooth and fluffy. With machine running, add egg white through feed tube. Process 1 minute. Refreeze. Spoon into pineapple shells and serve.

PINEAPPLE SORBET
1 3/4 cups simple syrup
One 20-oz. can pineapple packed in its own juice

Drain the pineapple and reserve the juice for another use. Purée the pineapple in a food processor until very frothy. You should have about 2 cups Purée.Stir in the simple syrup. Pour the mixture into the bowl of the machine and freeze.
Makes about 3 1/2 cups.

PLUM SORBET
1 1/4 cups sugar
1 cup water
9 ripe red plums
1 teaspoon fresh lemon juice

Combine the sugar and water in a saucepan over low heat. Stir until the sugar dissolves. Increase heat and bring to boil. Cool sugar syrup completely. Halves and pit the plums. Transfer to food processor and purée. Strain purée through sieve into bowl. Stir in 1 cup of the sugar syrup (reserve the rest for another use) and add the lemon juice. Pour into ice cream machine and freeze according to manufacturer's directions.

RASPBERRY SORBET
You might make extra purée and use it as a sauce under the sorbet. A fresh mint spring makes a pretty garnish.

2 pints raspberries, washed and hulled
1 1/3 cup simple syrup
1/4 cup fresh lemon juice

Purée the raspberries in a food processor. You should have about 3 cups. Stir in 1 cup of the simple syrup and the lemon juice. Taste and add remaining syrup if necessary. Pour the mixture into the bowl of the machine and freeze.
Makes about 3 1/2 cups.

STRAWBERRY MILK SORBET
1 pint strawberries, washed, hulled, and coarsely chopped
1/3 cup superfine sugar
1 tablespoon fresh lemon juice
2 cups skim milk
6 tablespoons non-fat dry milk
1 1/2 teaspoons vanilla extract

Heat milk, sugar, and non-fat dry milk in saucepan, stirring until the sugar and dry milk are dissolved. Cool thoroughly. Stir in the strawberries, lemon juice, and vanilla.
Pour the mixture into the bowl of the machine and freeze.
Makes about 1 quart.

STRAWBERRY SORBET
2 pints strawberries, washed and hulled
1 cup plus 2 tablespoons superfine sugar
1/4 cup fresh lemon juice

Purée the strawberries in a food processor. You should have about 3 cups. Stir in 1 cup of the simple syrup and the lemon juice. Taste and add remaining syrup if necessary.
Pour the mixture into the bowl of the machine and freeze.
Makes about 3 1/2 cups.

Simple Syrup:
4 cups sugar
4 cups water

Place the water and sugar in a saucepan and simmer until the sugar is dissolved. Cool to room temperature, then refrigerate in a covered jar.
Makes about 1 quart

TOMATO & BASIL SORBET
5 fresh ripe tomatoes
1/2 cup fresh lemon juice
1 teaspoon salt
1/2 cup simple syrup
1 tablespoon tomato paste
6 fresh basil leaves, coarsely chopped

Peel, core and seed the tomatoes. Purée in a food processor. You should have about 3 cups Purée. Stir in remaining ingredients. Pour the mixture into the bowl of the machine and freeze. Makes about 1 quart

VANILLA SORBET
This is a basic recipe. You may add other flavorings, fruit purées or nuts according to taste

1/2 cup superfine sugar
3 cups skim milk
6 tablespoons non-fat dry milk
1 1/2 teaspoons vanilla extract

Heat milk, sugar, and non-fat dry milk in saucepan, stirring until the sugar and dry milk are dissolved. Cool thoroughly. Stir in the vanilla. Pour the mixture into the bowl of the machine and freeze. Makes about 1 quart.

WATERMELON SORBET
1/3 cup sugar
1/4 cup water
1/3 cup light corn syrup
2 cups pureed watermelon
1 Tbsp lemon juice

Combine sugar, water and syrup in a saucepan. Stir until it boils. Reduce heat and simmer for 5 minutes. Let cool. Refrigerate. Remove meat from the watermelon and discard seeds. Puree in a blender. Measure and add 3 cups of watermelon and lemon juice to the cold sugar, water, syrup mixture. Pour into machine for 20-30 minute or until desired consistency.

YOGURTS

FRESH STRAWBERRY FROZEN YOGURT
2 pints strawberries, washed and hulled
2 cups unflavored yogurt
1/3 cup honey

Purée the strawberries in a food processor. You should have about 3 cups. Put the yogurt, honey and strawberry purée into the bowl of the machine and freeze.
Makes about 5 cups.

HONEY FROZEN YOGURT
4 cups unflavored yogurt
1 cup honey

Put the yogurt and honey into the bowl of the machine and freeze.
Makes about 1 quart.

PEACH FROZEN YOGURT
1/2 cup sugar
1 teaspoon gelatin
1/8 teaspoon nutmeg
1/2 cup milk
2 tablespoons corn syrup
1 1/2 pound peaches, peeled & quartered
1 cup plain yogurt
1/2 teaspoon vanilla

Combine the first 3 ingredients in a saucepan. Stir in milk; let stand 1 minute. Place over low heat; cook 5 minutes or until the gelatin dissolves, stirring constantly. Remove from heat; stir in the corn syrup. Let the mixture cool completely. In a food processor add the peaches and process until smooth; scraping the sides of the processor bowl occasionally. Combine the peach purée, gelatin mixture, yogurt, and vanilla in a large bowl; stir well. Cover and chill 8 hours. Pour mixture into a ice cream machine and freeze according to manufacturer's instructions.

RASPBERRY FROZEN YOGURT
3 cups raspberries
2/3 cup sugar
1 tablespoon cornstarch
1 cup milk
1/4 cup corn syrup
1 cup plain yogurt

In food processor purée the raspberries for about 1 minute or until smooth. Strain and discard seeds. Set aside. Combine the sugar and cornstarch in a small saucepan. Add the milk and bring to a boil. Cook 1 minute, stirring constantly. Remove from the heat. Stir in raspberry purée and corn syrup. Let the mixture cool completely. Combine the raspberry mixture and yogurt in a bowl; stir well. Cover and chill 8 hours. Pour raspberry mixture into a ice cream machine. Freeze according to manufacturer's instructions.

VANILLA FROZEN YOGURT
1 teaspoon vanilla extract
2 1/4 cup milk
1/2 cup sugar
1 envelope gelatin
1/8 teaspoon salt
1 1/2 cup plain yogurt
1/4 cup corn syrup

Combine the milk, sugar, gelatin, and salt. Let stand 1 minute. Cook over low heat for 5 minutes or until the gelatin dissolves. Let the mixture cool completely. Stir in the vanilla extract, yogurt, and corn syrup. Pour into a bowl; cover and chill for 8 hours. Pour into a ice cream machine and freeze according to manufacturer's instructions.